

Food Code Change Key (8.13.14)

Note: This is document 1 (of 2 documents) which is intended to demonstrate the proposed changes to Chapter 8 of the Coconino County Environmental Services Code. If approved, the existing Chapter 8 will be repealed and replaced by the 2013 Food and Drug Administration (FDA) Model Food Code. Additions and deletions to the 2013 Model Food Code are explained below in this document. This document also summarizes the addition of relevant State rules, County rules, stakeholder additions and EH Program recommendations to Chapter 8.

To help explain the editing of the code, the following formats were used: The Code was updated to include the term “license” in addition to permit and the term “critical” was added next to each code item that is a priority or priority foundation item indicated as: ^p and ^{pf}.

Food Code Item	Regulation	Page #	Comments
Legal Authority	8-1-103	Page 5	Environmental Health Team (EH) recommendation: Retained from Environmental Services Code 8-1-103
Applicability	8-1-104.10	Page 5	EH Team recommendation: Retained from Environmental Services Code 8-1-104 and from feedback from county staff discussions
Food Additive	8-1-201.10	Page 6	EH Team recommendation: Language added from AZ State Statute 36-901(7)
Color Additive	8-1-201.10	Page 6	EH Team recommendation: Language added from AZ State Statute 36-901 (2)
Adulterated	8-1-201.10	Page 7	EH Team recommendation: Language added from AZ State Statute 36-904(A)
Advisory Board	8-1-104	Page 9	EH Team recommendation: Defined the Coconino County Public Health Services District Advisory Board.
Agency	8-1-201.10	Page 9	EH Team recommendation: AAC R9-8-101 Definitions
Applicant	8-1-201.10	Page 9	EH Team recommendation: AAC R9-8-101 Definitions

Backcountry Food Operation	8-1-201.10	Page 10	EH Team recommendation
Board	8-1-201.10	Page 10	EH Team recommendation
Bulk Food	8-1-201.10	Page 10	EH Team recommendation: Retained from Environmental Services Code regulation 8-1-2
Certification	8-1-201.10	Page 10	EH Team recommendation: Modified Chapter 8 rule 8-3-3 (E)
Chief Health Officer	8-1-201.10	Page 11	EH Team recommendation
Commingle	8-1-201.10	Page 11	Language added by County Attorney
Commissary	8-1-201.10	Page 11	EH Team recommendation
Critical Item	8-1-201.10	Page 12	EH Team recommendation: Referenced in Arizona Administrative Code (AAC) 1-201
Cultivation	8-1-201.10	Page 12	EH Team recommendation: Retained from Environmental Services Code 8-18-3
Damaged Food	8-1-201.10	Page 13	EH Team recommendation: Retained from Environmental Services Code regulation 8-10-1A
Department	8-1-201.10	Page 13	EH Team recommendation
District	8-1-201.10	Page 13	EH Team recommendation
Edible Foods/Infusion/Medical Marijuana	8-1-201.10	Pages 13/19/20	EH Team recommendation: Retained from Environmental Services Code 8-18-3 and Medical Marijuana Edible Ordinance 2011-05
Food establishment	8-1-201.10	Page 15	EH Team recommendation: Added language to clarify definition
Leftovers	8-1-201.10	Page 20	EH Team recommendation added definition for clarification
Mislabeling/Misbranding	8-1-201.10	Page 21	EH Team recommendation: Retained from Environmental Services Code regulation 8-1-2
Mobile Food Unit	8-1-201.10	Page 21	EH Team recommendation: From Maricopa County Environmental Health Code (MCEHC), Chapter VIII, Sec 3, Reg. 1, a
Outdoor Food Establishment	8-1-201.10	Page 22	EH Team recommendation: Retained from Environmental Services Code regulation 8-1-2

Packaged	8-1-201.10	Page 23	EH Team recommendation:
Pesticide Applicator	8-1-201.10	Page 22	EH Team recommendation: State Pest Control Commission Arizona Revised Statutes (ARS) 36-898
Prepare	8-1-201.10	Page 26	EH Team recommendation: AAC R9-8-101 Definitions
Public Health Control	8-1-201.10	Page 27	EH Team recommendation: AAC R9-8-101 Definitions
Reconstituted	8-1-201.10	Page 29	EH Team recommendation: Retained from Environmental Services Code regulation 8-1-2
Remodel/Requester	8-1-201.10	Page 31	EH Team recommendation: AAC R9-8-101 Definitions
Sanitarian	8-1-201.10	Page 31	EH Team recommendation: ARS 36-136.01
Seasonal Food Unit	8-1-201.10	Page 32	EH Team recommendation:
Service Animal	8-1-201.10	Page 33	Eh Team recommendation: ARS 11-1024
Temporary Food Service	8-1-201.10	Page 34	EH Team recommendation: MCEHC, Chapter VIII, Sec 3, Reg. 1,a
Uniform Mech. Code Unsanitary/Wholesome	8-1-201.10	Page 34-5	EH Team recommendation: Retained from Environmental Service Code regulation 8-1-2
Demonstration of Knowledge	8-2-102.11	Page 36	EH Team recommendation: Modifying existing language to change “or” to “and”
Food Manager/Food Handler Certification	8-2-102.20/21	Page 38	EH Team recommendation: Retained from Environmental Services Code Reg. 8-3-3E
Food Handler Certification	8-2-102.21	Page 39	EH Team Recommendation: ARS 11-269.12
Backcountry/Food Manager Certificate	8-2-102.22	Page 39	EH Team recommendation
Communicable Diseases	8-2-201.13	Page 46	EH Team recommendation: AAC Chapter 6, Article 3
Cleaning Procedure	8-2.301.12 A.1-6	Page 54	EH Team recommendation: Not allowing bar soap due to studies has shown they have been shown to transfer diseases. Also adding

			handwashing requirements from another section in the code
Temperature; Hot Holding and temperature log	8-3-202.11	Page 63-4	EH Team recommendation
(b) Nail brushes,	8-3-301.11 6 (b)	Page 71	EH Team recommendation: Do not support this stakeholder recommendation (can spread bacteria and filth)
Latex gloves	8-3-304.15	Page 77	EH Team recommendation: AAC 3-304.15 (E)
Bulk Food	8-3-306.15	Page 81	EH Team recommendation: Retained from Environmental Health Code regulation 8-17-1
Reheating	8-3-403.11	Page 88	EH Team recommendation:
Reserving leftovers	8-3-501 14E	Page 93	EH Team recommendation: Prohibit reserving of leftovers.
Cooling	8-3-501.14 8-3-501-16A (1)	Page 91-2	EH Team recommendation: To clarify when a PHF is a leftover – EH Team
Traceability of bulk unpackaged foods	8-3-602	Page 103	EH Team recommendation to assure that bulk foods are traceable should a recall or investigations occur.
Enamelware	8-4-101.20	Page 110	Proposed by Stakeholder recommendation because of the presence of heavy metals in enamel 9/21/2010
Minimum Standards for food equipment	8-4-205.10	Page 120	EH Team recommendation: Modifying existing language from Environmental Services Code Reg. 8-1-4
Warewashing	8-4-205.10 8-4-501.16	Page 117 Page 127	EH Team recommendation: Equipment certification Prohibiting produce washing and thawing of food in sinks directly plumbed to sewer.
Public water system requirements	8-5-102.11	Page 143	EH Team recommendation: Incorporating state water regulation AAC-18-4
Public water system requirements	8-5-102.13	Page 143	EH Team recommendation: Incorporating state water regulation AAC-18-4

EMPLOYEES may use chemically treated towelettes for handwashing	8-5-203.11	Page 147	EH Team recommendation: Studies do not support this because of pathogens such as norovirus – Dr. Gerba (U of A)
Culinary sink	8-5-402.11	Page 154	EH Team recommendation: (Note: The Uniform Plumbing Code does not allow direct connections to food preparation sinks.)
bar soap	8-6-301.11	Page 165	EH Team recommendation: Bars of soap have been shown to transfer diseases such as norovirus
Pet Restrictions	8-6-501.115	Page 172	EH Team recommendation: From customer feedback
Pesticide Restrictions	8-7-206.11	Page 177	EH Team recommendation: Arizona Office of Pest Management ARS 36-898
MOBILE FOOD OPERATIONS	8-8	Page 179	EH Team recommendation: To develop a separate Mobile Unit Operations section. Much of which is comprised of requirements from other sections of the Food Code with some additions and modifications.
PUSHCART	8-8-101.11 A.1	Page 179	EH Team recommendation: MCEHC, Chapter VIII, Sec 3, Reg. 1(a) (2)
FOOD PEDDLER	8-8-101.11 A.2	Page 179	EH Team recommendation: MCEHC, Chapter VIII, Sec 3, Reg. 1(a) (3)
Mobile - Sanitary Conditions	8-8-101.11	Page 179	ES Code: 8-4-3 & 8-1-3
Mobile – Licenses and definitions	8-8-102.11(A) & (C)	Page 180	Licenses: ES Code 8-4-1 (A) EH Team recommendation: MCEHC, Chapter VIII, Sec 3, Reg. 1(a)
Mobile - Stickers	8-8-102.11(B)	Page 180	EH Team recommendation: Add license stickers for mobile units
Mobile – Training Certification	8-8-102.12	Page 180	ES Code 8-4-1(B)
Mobile – Plan Approval	8-8-103	Page 180	2013 FDA 8-201.11 & Chapter 2 ES Code
Mobile - Time as a Food Safety Control	8-8-201.11(A) & (N)	Page 181	EH Team recommendation: Intent of rule was for permanent indoor food facilities where food is closely monitored and logged

Mobile – Food Protection	8-8-201.11 (B) through (N)	Page 181	2013 FDA 3-306.12, 3-602.11, 3-301.11, 3-603.11, 3-306.13, 3-305.144-203.12, 4-502.12
Mobile - Commissary	8-8-202.11 (A) (C), & (D)	Page 182	EH Team recommendation: From customer feedback and ES Code 8-4-10 (A)2
Mobile – Commissary	8-8-202.11(B)	Page 182	2013 FDA 6-202.17, 6-202.18, 6-101.11, 5-201.11, & 5-402.13 (14)
Mobile - Licensee Contact	8-8-301.13	Page 183	EH Team recommendation: From customer feedback
Mobile – Physical Requirements	8-8-301.111 through 8-8-301.19	Page 183	EH Team recommendation: Maricopa County Mobile Code, ES Code, 8-4-2, 2013 FDA 4-204.13, 4-202.11, 5-104.12, 5-203.12, 5-501.116, 5-501.113, and 5-204.11
Mobile – Interior Requirements	8-8-302.11	Page 184	EH Team recommendation: Maricopa County Mobile Code, ES Code 8-4-5(1)(b)(c), 2013 FDA 6-202.15, & 6-101.11
MOBILE - Water Requirements	8-8-301.15	Page 184	EH Team recommendation: From customer feedback
Mobile – Water & Wastewater Requirements	8-8-4	Page 184	Maricopa County Mobile Code, 2013 FDA 5-103.11, 5-202.11, 5-301.11, 5-302.11, 5-302.16, 5-303.13, 5-401.11
Additional Food Peddler Requirements	8-8-5	Page 186	2013 FDA 5-403.11, 3-501.11, 3-306.11, 3-302.11, 3-501.16, 6-501.115, 2-103.11(B), 6-501.12, 8-304.11 (A), & 3-602.11
Additional Food Peddler Requirements	8-8-5	Page 186	Maricopa Mobile Food Code: 8-8-501.11, 8-8-502.11, & 8-8-504.11
Temporary Food Services	Section 8-9	Page 190	EH Team Recommendation: To develop a separate section for Temporary Food Service. Much of which is comprised of requirements from other sections of Chapter 8 of the Food Code with additions and modifications

Temp Food Service – General, Permit & Certification Requirements	8-9-101.11, 8-9-102.11 & 8-9-102.12	Page 189	ES Code 8-5-1(A) & 8-3-3(E), & Chapter 2
Plan Review Requirements	8-9-103.11	Page 189	EH Team recommendation: As specified in existing fees
Temp Food Service – Operational Requirements	8-9-201.11 & 8-9-203.11	190	ES Code 8-5-2(B) & 8-6-11
Temp Food Service - Food Operations for Tents	8-9-202.11	Page 190	EH Team recommendation: From customer feedback
Temp Food Service – Physical Requirements	8-9-301.11 (A)(B)	Page 191	ES Code 8-5-11
Temp Food Service – Physical Requirements	8-9-301.11(C) through (E), 8-9-302.11, & 8-9-303.11	Page 191	2013 FDA Code 6-202.15(A), 6-202.15(D), 6-101.11(B), 5-203.11 & 4-501.14
Temp Food Service – Physical Requirements	8-9-301.11(F)	Page 191	Maricopa County Mobile Code
Temp Food Service – Food Safety	8-9-401.11, 8-0-401.12, 8-9-401.13, 8-9-401.14, 8-9-402.11, 8-9-403.11, 8-9-404.118-9-501.11, 8-9-502.11	Page 192	2013 FDA: 4-601.11, 3-302.11, 3-303.12, 3-305.11(A), 2-103.11, 4-205.10, 3-302.15, 4-203.12, 4-203.11, 3-301.11, 3-202.16, & 4-502.12
Temp Food Service – Food Storage	8-9-401.15	Page 192	EH Team recommendation: From customer comments
TEMP FOOD SERVICE - Toilet Requirements for Temp Events	8-9-503.11	Page 194	EH Team recommendation: From customer comments and building codes
Food Sampler	8-9-6	Page 194	EH Team recommendation

Temporary Event Group Permit Requirements	8-9-701.11	Page 194	EH Team recommendation: From customer feedback
Backcountry Variances	8-9-8	Page 195	2013 FDA 8-103.10
Edible Food Products	Section 8-10	Page 197	EH Team Recommendation: To provide a separate section on Edible Food Products, retained from the existing Chapter 8 Food Code, Ordinance 2011 – 05
Prohibitions	Section 8-11	Page 205	EH Team Recommendation
Salvage and sale of salvaged foods	Section 8-11-102.12	Page 206	EH Team Recommendation
Time Frames	8-11-204.11	Page 210	EH Team recommendation: As per A.R.S. Title 41, Chapter 6, Article 7.1

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